

DATA SHEET

BRAND

Cloe

APELLATION OF ORIGIN

Varietal

TYPE OF WINE

Dry Rosé

GRAPE VARIETIES

100% Garnacha

EAN

8437009187326

SCC

6 Bottles: 8437009187319

CRIANZA

Not crianza.

BOTTLES

Production:

Limited

Presentation:

Boxes of 6 bottles.

VINEYARD AREA

City:

Ronda

Cultivation system:

Vertical

Pluviometry:

444,2 L

Altitude:

810m

GRAPE HARVEST

Harvest:

Night time by hand

Selection:

Hand selection of clusters

Transportation:

18 kg. boxes

Harvest date:

October 2023

Bottling date:

February 2024



CLOE ROSÉ

2023

WINEMAKING

Selection:

Second selection on table by hand

Maceration:

24 hours in a 8°C room

Elaboration:

Dripping by draining

Alcoholic fermentation:

Control temperature, low temperature.

Malolactic fermentation:

Started.

Filtration:

Tangential (not chemical)

RECOMENDATION

Pairin:

Pastas, Smoked food, Oysters,
Fish baked in salt.

Serving temperature:

7°C.

TECHNICAL ANALYSIS

Alcohol strength:

% vol.: 12

Ph:

3,69

Acidity:

4,53 gr/l of tartaric acid

Glicerol:

7,1 gr/l

Sugar:

0,1 gr/l

IPT:

8,11

Free SO2:

30mg/l

Volatile acidity:

0,5 gr/l of acetic acid